

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
1	Disease reporting	0

**Site:** MEDICAL

Deduction Status: N

Violation: A 24-HOUR PRIOR TO ARRIVAL GASTROINTESTINAL ILLNESS REPORT WAS SENT ON 10/17/03 AT 2:51 PM FOR A 9:00 AM ARRIVAL ON 10/18/03 IN BAR HARBOR. THIS REPORT WAS SENT 18 HOURS PRIOR TO ARRIVAL, INSTEAD OF THE REQUIRED 24 HOURS.

Recommendation: 4.2.1.1.1 The master, the medical staff, or other designated staff of a vessel destined for a U.S. port from a foreign port shall submit at least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no less than 24 hours, but not more than 30 hours before the vessel's expected arrival at the U.S. port.

Action: Medical staff has been reminded of the importance of sending GS reports in a timely manner.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: THERE WERE A FEW DAYS WHERE THE FREE CHLORINE RESIDUAL IN THE PRODUCED WATER FOR THE POTABLE WATER SYSTEM WAS LESS THAN 2.0 PPM. THERE WERE NO NOTATIONS ON THE CHARTS TO INDICATE WHY THIS OCCURRED. FOR OTHER CHARTS THERE WERE NOTES TO INDICATE THAT THE WATER WAS GOING TO THE TECHNICAL SYSTEM OR THE LAUNDRY WHEN THE FREE CHLORINE RESIDUAL WAS BELOW 2.0 PPM.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: Staff has been directed to note on the charts whenever water is being produced for technical water.

Item No.	Description	Points Deducted
6	Halogen analyzer chart recorder maintained, operated, records; Sampling, records	0

**Site:** POTABLE WATER

Deduction Status: N

Violation: THE CHART REVIEW NOTED THAT THE CHART DATED 11/06/2003 SHOWED A FREE CHLORINE RESIDUAL OF LESS THAN 0.2 PPM FROM 2 P.M. UNTIL NOON ON 11/07/2003. THE UNIT WAS CALIBRATED ON 11/07 AT 1 P.M.

Recommendation: 5.5.2.2.3 Records from the halogen analyzer-chart recorder shall verify the free residual halogen of 0.2 mg/L (ppm) and 5.0 mg/L (ppm) in the water distribution system for at least 16 hours in each 24-hour period since the last inspection of the vessel.

Action: Staff has been directed to monitor halogenation of potable water several times daily.

**Site:** POTABLE WATER

Deduction Status: N

Violation: FOR THE MONTH OF OCTOBER 2003 POTABLE WATER SAMPLES WERE NOT COLLECTED FROM THE DISTRIBUTION SYSTEM AND TESTED FOR THE PRESENCE OF E. COLI.

**Recommendation:** 5.6.1.1.1 A minimum of four potable water samples per month shall be collected and analyzed for the presence of Escherichia coli. Samples shall be collected randomly from locations forward, aft, upper, and lower decks of the vessel.

**Action:** There was a change in personnel and the new engineer did not know about the sampling program. Samples have been taken regularly since.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	1

**Site:** POTABLE WATER

**Deduction Status:** Y

**Violation:** THE CAP ON ONE FILL LINE WAS MISSING A CHAIN IN THE STARBOARD BUNKER STATION. THE POTABLE WATER LINES SUPPLYING THE EYEWASH STATION IN PUMP ROOM 1 AND THE HANDWASH SINK IN THE GARBAGE ROOM WERE NOT STRIPED BLUE. THE REDUCED PRESSURE PRINCIPLE BACKFLOW PREVENTION DEVICES ON THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SUPPRESSION SYSTEM HAVE NOT BEEN TESTED. A BACKFLOW PREVENTION DEVICE OR AIR-GAP WAS NOT PROVIDED TO PROTECT THE POTABLE WATER LINE CONNECTED TO THE DECK 8 WHIRLPOOL SPA MAKE-UP TANK. THE OVERFLOW LINE FOR THIS TANK WAS DIRECTLY CONNECTED TO THE DECK DRAIN. BACKFLOW PREVENTION DEVICES WERE NOT INSTALLED ON THE POTABLE WATER LINES SUPPLYING THE HOSES IN CABIN 30 ON DECK 10 AND CABIN 019 ON DECK 11. THE CLEANING AND DISINFECTION OF THE POTABLE WATER TANKS OCCURRED MORE THAN 2 YEARS AGO FOR TANKS FW 1313 AND FW 1312.

**Recommendation:** 5.3.2.1.4 The potable water filling line shall have a screw cap or plug fastened by a non-corroding chain to an adjacent bulkhead or surface in such a manner that the cap or plug shall not touch the deck when hanging free. 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings. 5.7.2.2.2 Backflow prevention devices requiring testing, for example reduced pressure backflow preventer and double check valves with test cocks, shall be inspected and tested with a test kit at least annually. Test results showing the pressure differences on both sides of the valves shall be maintained for each device. 5.7.2.2.3 The inspection and test results for backflow preventers shall be retained for at least 12 months and shall be available to the VSP for review during inspections. 5.7.1.2.1 Backflow preventers shall be installed when air gaps are impractical or when water under pressure is required. 5.3.4.1.2 Potable water tanks shall be inspected, cleaned, and disinfected during dry docks and wet docks, or every 2 years, whichever is less. 5.3.4.1.3 Documentation of the cleaning shall be maintained for 12 months and shall be available to the VSP for review during inspections.

**Action:** Chain has been replaced. Striping of lines is in progress. Rpz units will be tested. Air gap will be provided for filling line. Backflow preventors will be installed on shower hoses. PW tanks mentioned will be cleaned and disinfected.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	0

**Site:** WHIRLPOOL

**Deduction Status:** N

**Violation:** A REVIEW OF THE CHARTS NOTED THAT FOR A FEW DAYS THE FREE BROMINE RESIDUAL WAS BELOW 4.0 PPM FOR A FEW HOURS.

**Recommendation:** 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

**Action:** Staff has been instructed to not on charts what action was take for low readings.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

**Site:** WHIRLPOOL SPAS

Deduction Status: N

Violation: THE RAISING OF THE FREE HALOGEN RESIDUAL TO 10 PPM AND CIRCULATION FOR 1 HOUR WAS NOT RECORDED. A MONTHLY CHECK WAS NOT CONDUCTED ON THE GRANULAR FILTERS TO CHECK FOR CRACKS AND MOUNDS IN THE FILTER MEDIA. A MONTHLY SEDIMENTATION TEST WAS NOT CONDUCTED ON THE FILTER MEDIA TO CHECK FOR EXCESSIVE ACCUMULATIONS OF ORGANIC MATERIAL.

Recommendation: 6.3.2.1.1 The free residual halogen shall be increased to at least 10.0 mg/L (ppm) in whirlpool spas and circulated for at least 1 hour at the end of each day. 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: Staff has been instructed to note "shocking" on chart. Monthly checks of the filter will be carried out.

Item No.	Description	Points Deducted
15	Food source, sound condition; food not re-served	0

**Site:** MAIN GALLEY - DECK 7

Deduction Status: N

Violation: MOLD WAS NOTED ON APPLESAUCE FOUND IN REFRIGERATOR #29 IN THE HOT GALLEY. THIS APPLESAUCE HAD BEEN REMOVED FROM ITS ORIGINAL CONTAINER ON 1/18/04 AND WAS PLACED IN ANOTHER CONTAINER.

Recommendation: Rotate stock properly so that foods do not spoil while in storage.

Action: Applesauce immediately discarded.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	0

**Site:** LIDO GALLEY

Deduction Status: N

Violation: AS PER THE STAFF FOODS IN CLOSED CONTAINERS IN THE REFRIGERATION UNITS UNDER TIME CONTROL WERE BLAST CHILLED TO BE USED AT A LATER TIME. THE REFRIGERATION UNITS WERE NOT ON THE TIME CONTROL PLAN.

Recommendation: Ensure that the time as a control plan indicates all potentially hazardous foods under time control. Refrigeration units not capable of maintaining potentially hazardous foods out of the temperature danger zone must be repaired or replaced. If these units are capable of maintaining foods at or below 45°F then the units can be designated as "day stores" units.

Action: The correct procedures are now being followed.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	0

**Site:** LIDO BAR

Deduction Status: N

Violation: A PORTABLE ICE BIN WAS NOTED IN A CORRIDOR. THE ICE SCOOP HANDLE WAS IN

CONTACT WITH THE ICE IN THE ICE BIN.

Recommendation: 7.3.3.4.2.2 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (2) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

Action: Staff has been instructed on the proper storage of the scoop between uses.

**Site:** JAVA BAR & CAFÉ

Deduction Status: N

Violation: COOKIES WERE PLACED OUT FOR SERVICE AND WERE NOT UNDER A SNEEZE GUARD.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: A sneeze guard has been provided.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	2

**Site:** PETTY OFFICERS' BAR

Deduction Status: Y

Violation: THE REFRIGERATOR WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired.

**Site:** PREPARATION GALLEY - DECK 4

Deduction Status: Y

Violation: A FLOOR MIXER WAS POSTED OUT OF ORDER IN THE HOT GALLEY. IT WAS STATED THAT THIS MIXER HAS NOT BEEN USED IN TWO YEARS. THE COMBI-OVEN AND THE BUFFALO CHOPPER WERE POSTED OUT OF ORDER AS WELL.

Recommendation: Repair, replace, or remove out of order equipment.

Action: Floor mixer will be removed. Other units will be repaired when parts arrive.

**Site:** PREPARATION GALLEY - DECK 4

Deduction Status: Y

Violation: ONE FLOOR MIXER WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired.

**Site:** LIDO GALLEY

Deduction Status: Y

Violation: REFRIGERATION UNITS 11.1.4.A AND 11.1.2.AB WERE POSTED OUT OF ORDER AND WERE POSTED TO BE USED WITH TIME CONTROL. THE FOODS, ACCORDING TO THE SIGN ON THE REFRIGERATOR DOORS WERE TO BE DISCARDED "AFTER THE 4 HOUR TIME ALLOWANCE". POTENTIALLY HAZARDOUS FOODS WERE NOTED IN THESE UNITS.

Recommendation: 7.4.3.1.1 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to maintain specified potentially hazardous food temperatures.

Action: Units will not be used until they have the ability to maintain temperature.

**Site:** PINNACLE GRILL GALLEY- DECK 7

Deduction Status: Y

Violation: REFRIGERATOR # 7.3.3.B WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired.

**Site:** PINNACLE GRILL GALLEY - DECK 7

Deduction Status: Y

Violation: AN OPEN CELL GASKET WAS NOTED IN THE UPPER COMPARTMENT OF THE ICE MACHINE. THIS GASKET WAS RETAINING WATER.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Gasket will be replaced.

**Site:** MAIN GALLEY - DECK 7

Deduction Status: Y

Violation: THE DOORS ON REFRIGERATORS 19 AND 22 IN THE COLD GALLEY WAS NOT CLOSING PROPERLY.

Recommendation: Repair the doors so that they close properly.

Action: Doors will be repaired.

**Site:** MAIN GALLEY - DECK 7

Deduction Status: Y

Violation: REFRIGERATOR # 26 WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired when parts arrive.

**Site:** MAIN GALLEY - DECK 7

Deduction Status: Y

Violation: AN OPEN CELL GASKET WAS NOTED IN THE UPPER COMPARTMENT OF THE ICE MACHINE ACROSS FROM THE DISHWASH AREA. THIS GASKET WAS RETAINING WATER.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Gasket will be replaced.

**Site:** MAIN GALLEY - DECK 7

Deduction Status: Y

Violation: THE STEAM OVEN NEXT TO THE TILTING PAN IN THE HOT GALLEY WAS POSTED OUT OF ORDER.

Recommendation: Repair or replace this unit.

Action: Unit will be repaired.

**Site:** PREPARATION GALLEY - DECK 4

Deduction Status: Y

Violation: A WIRE WHISK WAS BEING USED IN A SOUP KETTLE THAT DID NOT HAVE AN END CAP.

Recommendation: Seal the end of the whisk handle.

Action: Wisk was discarded.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	0

**Site:** MAIN GALLEY - DECK 7

Deduction Status: N

Violation: THE TECHNICAL PANELS ON THE TILTING PAN IN THE HOT GALLEY HAD PULLED AWAY FROM THE BULKHEAD, LEAVING LARGE GAPS THAT WERE DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant,

nonabsorbent, and smooth material.

Action: Panels will be reattached.

**Site:** LIDO STARBOARD BUFFET

Deduction Status: N

Violation: An OPENING WAS NOTED IN THE BOTTOM OF THE CABINET UNDER THE WASTE BINS.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Opening will be closed.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

**Site:** PINNACLE GRILL GALLEY - DECK 7

Deduction Status: N

Violation: THE GLASSWASH MACHINE WAS POSTED OUT OF ORDER. IT HAS BEEN OUT OF ORDER SINCE 12/23/03.

Recommendation: Repair this unit.

Action: Wrong parts were ordered. Awaiting new parts.

Item No.	Description	Points Deducted
24	Sanitizing rinse temperature, concentration, time	3

**Site:** LIDO BAR PANTRY

Deduction Status: Y

Violation: A BUCKET WITH A RAG WAS NOTED IN THE PANTRY. THERE WAS NO CHLORINE IN THE BUCKET.

Recommendation: 7.5.6.2.3.1 The sanitizing solutions shall be used with the following concentrations: (1) A chlorine solution shall have a concentration between 50 mg/L (ppm) and 200 mg/L (ppm).

Action: Staff has been re instructed on correct sanitizing procedures.

**Site:** CREW DISHWASH

Deduction Status: Y

Violation: THE FINAL RINSE ON THE DISHWASH MACHINE WAS NOT FUNCTIONING PROPERLY. THE FINAL RINSE WAS NOT ACTIVATED WHEN RACKS PASSED THROUGH THE MACHINE. THE MACHINE WAS IN ACTIVE USE AT THE TIME OF INSPECTION. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.5.6.1.2 In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than: (1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Action: Corrected during the inspection.

**Site:** PETTY OFFICERS' MESS

Deduction Status: Y

Violation: THE CHLORINE LEVEL IN THE SANITIZE BUCKET WAS LESS THAN 10 PPM.

Recommendation: 7.5.6.2.3.1 The sanitizing solutions shall be used with the following concentrations: (1) A chlorine solution shall have a concentration between 50 mg/L (ppm) and 200 mg/L (ppm).

Action: Staff have been re instructed on the correct concentration of chlorine in the sanitizing solution.



Item No.	Description	Points Deducted
25	Wiping cloths / chef's towels clean, stored, used	0

**Site:** LIDO PORT BUFFET

Deduction Status: N

Violation: THE MOIST WIPING CLOTH WAS NOT KEPT IN A SANITIZING SOLUTION.

Recommendation: 7.3.3.4.4.2 Wiping cloths shall be restricted to the following: (2) Cloths used for wiping food spills shall be dry and used for wiping food spills from tableware and single-service articles or wet and cleaned, stored in a chemical sanitizer, and used for wiping spills from food-contact and nonfood-contact surfaces of equipment.

Action: Staff has been re instructed on correct sanitizing procedures.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

**Site:** PINNACLE GRILL GALLEY - DECK 7

Deduction Status: N

Violation: A FEW PLATES WERE SOILED AND STORED AS CLEAN IN THE DISHWASH AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff has been instructed to do a better job checking the plates when they exit the dish machine.

**Site:** PREPARATION GALLEY -DECK 4

Deduction Status: N

Violation: THE COLLAR ON THE SMALL MIXER IN THE PASTRY WAS HEAVILY SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Staff has been shown how to remove the collar for cleaning.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

**Site:** MAIN GALLEY - DECK 7

Deduction Status: N

Violation: THE CUPS OUT FOR TEA SERVICE WERE NOT STORED COVERED OR INVERTED. THIS HAD BEEN SET UP IN PREPARATION FOR EMBARKATION TEA SERVICE.

Recommendation: 7.5.7.3.2 Clean equipment and utensils shall be stored: (1) In a self-draining position that allows air drying; and (2) Covered or inverted.

Action: Staff has been instructed not to place cups out for service until just before they are to be used.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

**Site:** LIDO PORT BUFFET

Deduction Status: N

Violation: TONGS AND AN EXCESSIVE AMOUNT OF FOOD DEBRIS WERE NOTED IN THE HANDWASH SINK.

Recommendation: 7.7.1.3.1 Handwashing facilities shall be used for no other purpose and shall be accessible at all times.

Action: Staff has been reminded that hand wash sinks are to be used solely for that purpose.

**Site:** LIDO PORT BUFFET-TOILET ROOM

Deduction Status: N

Violation: A HANDWASH SINK WAS NOT PROVIDED IN THE TOILET ROOM. A HANDWASH SINK WAS LOCATED OUTSIDE OF THE TOILET ROOM IN THE SMALL LIDO BUFFET PANTRY. THE TOILET ROOM WAS TOO SMALL FOR A HANDWASH SINK TO BE INSTALLED. AS PER THE STAFF THE TOILET WAS NOT USED.

Recommendation: Remove the toilet.

Action: Toilet will be removed.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

**Site:** LIDO PORT BUFFET-TOILET ROOM

Deduction Status: N

Violation: A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE TOILET ROOM.

Recommendation: 7.7.1.2.5 Easily cleanable covered receptacles shall be provided for hygiene waste materials.

Action: Toilet will be removed.

**Site:** LIDO BAR

Deduction Status: N

Violation: A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Recommendation: 7.7.1.1.7 A sign stating "WASH HANDS OFTEN" in a language that the food employees understand shall be posted over handwashing sinks.

Action: Sign has been posted.

Item No.	Description	Points Deducted
31	Toxic items stored, labeled, used	0

**Site:** OCEAN BAR

Deduction Status: N

Violation: A BOTTLE OF BLEACH WAS STORED ON THE SAME RACK AS CLEAN GLASSES IN THE STORAGE AREA.

Recommendation: 7.6.2.1.2 Poisonous or toxic materials used in food area cleaning and maintenance shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by storing in a cleaning materials locker.

Action: Staff in this bar has been reminded that bleach must be stored in the cleaning materials locker.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

**Site:** FOOD SERVICE GENERAL

Deduction Status: Y

Violation: CRACKED AND BROKEN DECK TILES, PEELING SEALANT, AND LARGE GAPS WERE NOTED ON THE DECKS, BULKHEADS, AND DECKHEADS THROUGHOUT THE FOOD SERVICE AREAS.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.



**Action:** There is an ongoing program to maintain the decks. Areas noted during the inspection will be addressed.

**Site:** LIDO PORT BUFFET-TOILET ROOM

**Deduction Status:** Y

**Violation:** WATER WAS NOTED ON THE DECK IN THE TOILET ROOM.

**Recommendation:** 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

**Action:** Toilet will be removed and this area closed.

**Site:** LIDO STARBOARD BUFFET

**Deduction Status:** Y

**Violation:** WATER WAS NOTED UNDER THE THRESHOLD AT THE ENTRANCE TO THE GALLEY.

**Recommendation:** 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning. 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

**Action:** Water has been removed. Area to be kept dry.

**Site:** PREPARATION GALLEY - DECK 4

**Deduction Status:** Y

**Violation:** THE BULKHEAD FLANGES ON THREE PIPES NEXT TO REFRIGERATOR # 46 WERE LOOSE.

**Recommendation:** 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

**Action:** Flanges will be reattached.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

**Site:** PREPARATION GALLEY - DECK 4

**Deduction Status:** N

**Violation:** MULTIPLE LEAKS WERE NOTED IN THE DECKHEAD IN THE HOT GALLEY. WATER WAS NOTED DRIPPING ONTO A FOOD PREPARATION TABLE. FOOD WAS NOT BEING PREPARED DIRECTLY UNDER THE LEAKS, BUT ADJACENT TO THE LEAKS. THIS LEAK WAS FROM A POTABLE WATER LINE.

**Recommendation:** 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

**Action:** Leaks have been repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

**Site:** LIDO STARBOARD AND PORT BUFFETS

**Deduction Status:** N

**Violation:** THE BULB FOR THE HEAT LAMP EXTENDED BEYOND THE METAL SLEEVE AND WAS NOT SHATTER-RESISTANT.

**Recommendation:** 7.7.5.2.2 An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

**Action:** A shatter resistant bulb will be used,

**Site:** LIDO STARBOARD BUFFET

**Deduction Status:** N

**Violation:** THE ROTISSERIE BULB WAS NOT SHIELDED.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Bulb will be shielded or a shatter resistant one used.

**Site:** CROW'S NEST BAR

Deduction Status: N

Violation: THE LIGHTS OVER THE BAR COUNTER WERE NOT SHIELDED OR SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Bulbs will be replaced with shielded bulbs.

**Site:** JAVA BAR & CAFÉ

Deduction Status: N

Violation: THE LIGHTS OVER THE BAR COUNTER WERE NOT SHIELDED OR SHATTER-RESISTANT.

Recommendation: 7.7.5.2.1 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles.

Action: Bulbs will be replaced with shielded bulbs.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

**Site:** PETTY OFFICERS' BAR

Deduction Status: N

Violation: A HAT WAS STORED ON TOP OF THE REFRIGERATOR.

Recommendation: Do not store personal items in this area.

Action: Hat was removed.

Item No.	Description	Points Deducted
39	IPM program effective; Approved pesticide application	3

**Site:** PREPARATION GALLEY - DECK 4

Deduction Status: Y

Violation: FOUR LIVE ROACHES WERE NOTED AT THE SOUP STATION. THREE WERE CRAWLING ON THE DECK AND BULKHEAD BEHIND THE SOUP KETTLES AND ONE WAS CRAWLING ON THE TECHNICAL AREA NEXT TO A SOUP KETTLE.

Recommendation: 8.2.1.1.1 The presence of insects, rodents, and other pests shall be effectively controlled to minimize their presence in the food storage, preparation, and service areas and warewashing and utensil storage areas aboard a vessel.

Action: There is an ongoing IPM Program. Area noted will receive additional attention.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

**Site:** CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: PRINSENDAM- CAS - [01/20/2004].